

## UPSIDE DOWN CAKE

$\frac{1}{2}$  cup butter  
1 cup sugar  
3 eggs  
2 cups flour

3 teaspoons Watkins Baking Powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{3}{4}$  cup milk  
1 teaspoon Watkins Vanilla

Cream butter and sugar together. Add well beaten eggs. Sift flour, Baking Powder and salt together and add alternately with the milk to the creamed mixture. Add Vanilla. Mix thoroughly.

Grease a deep cake pan or pudding pan, line with brown sugar about one-half inch deep. Dot with 3 tablespoons of butter. Place slices of pineapple (or other fruit if desired) on the brown sugar. Then pour the cake batter over this mixture in the pan. Bake in moderate oven (350 degrees F.) about 45 or 50 minutes. When cool, turn out on platter. Serve upside down with the pineapple on top. This is most delicious served with whipped cream.

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*Wait for Watkins-It Pays!*

Common Five

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